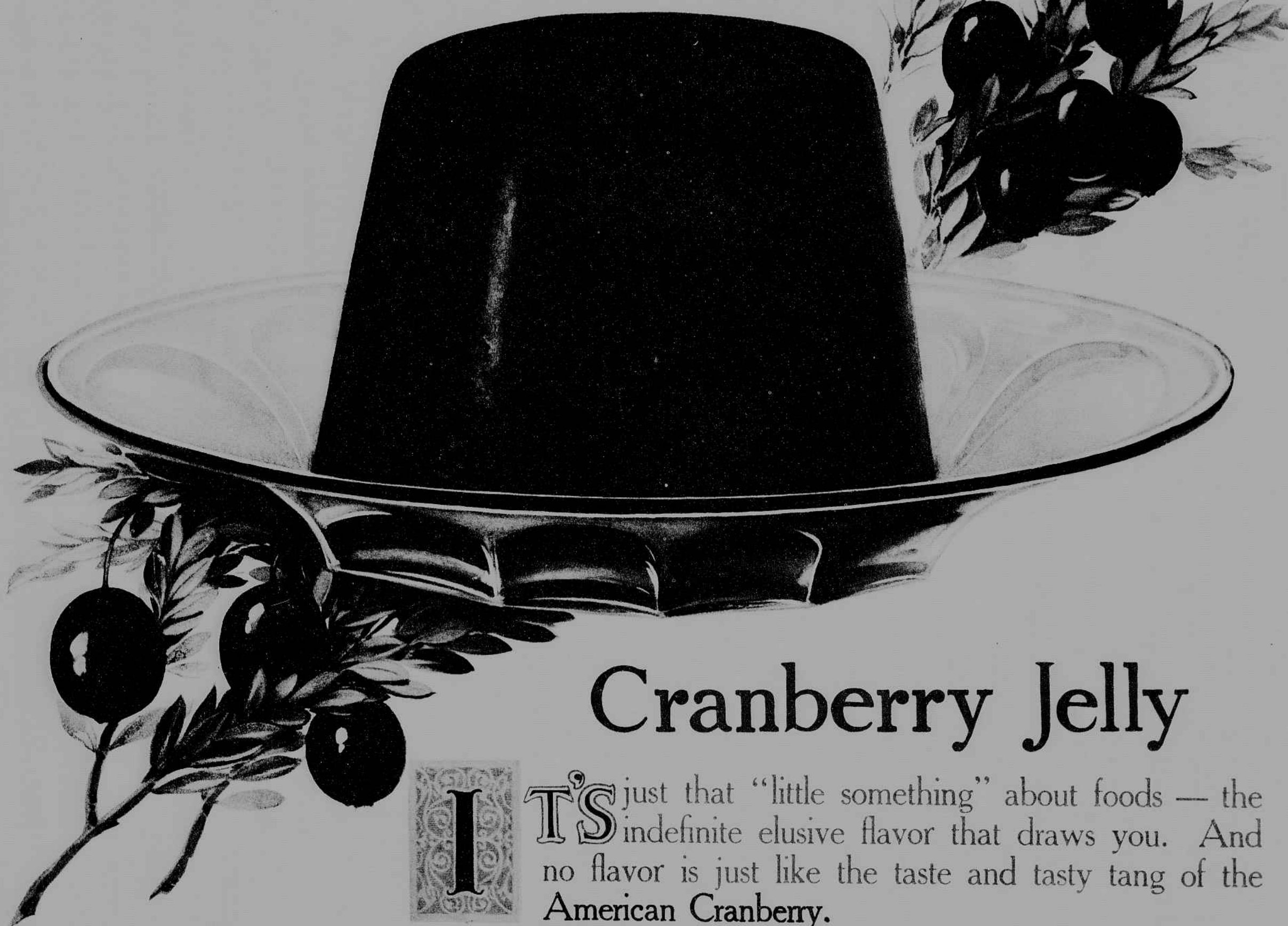


# Eatmor Cranberries



## Cranberry Jelly

**I**T'S just that "little something" about foods — the indefinite elusive flavor that draws you. And no flavor is just like the taste and tasty tang of the American Cranberry.

**C**ranberries should be on your table in some form every day throughout the year. Cranberry Jelly is delicious, beautiful in color and clearness and most economical.

8 lbs. of Cranberries and 2½ lbs. of sugar make 10 tumblers of delicious jelly.

**C**ranberry Sauce is good itself — good to eat just as you do other fruit, and it makes other foods taste good. It should be served with all meats, hot or cold.

**C**ranberry Butter costs less than one half as much as dairy butter, and is a delicious spread for bread — just the thing for the youngsters. Cranberry pies, tarts and jelly rolls make appetizing desserts.

**C**ranberries should be put up now as jelly, sauce and butter for Winter and Spring use. They keep perfectly in glass or earthenware. Here are four recipes for preparing Cranberries:

### Cranberry Jelly

Cook until soft the desired quantity of cranberries with 1½ pints of water for each 2 quarts of berries. Strain the juice through a jelly bag. Measure the juice and heat it to the boiling point. Add one cup of sugar for every two cups of juice; stir until the sugar is dissolved; boil briskly for five minutes; skim, and pour into glass tumblers or porcelain or crockery molds.

### Cranberry Sauce

One quart cranberries, two cups boiling water, two cups sugar. Boil the sugar and water together for five minutes; skim; add the berries and cook, without stirring, until they are transparent. 5 minutes cooking over a hot fire is usually time enough to make the sauce clear.

### Strained Cranberry Sauce

If a strained sauce is preferred, cook the cranberries and water; then press through the strainer, keeping back the skins; add the sugar and finish the cooking as suggested.

### Cranberry Butter

Three pints cranberries, ½ cup water, 2 cups sugar (or 2 cups of white syrup). Cook the cranberries and water until the skins of the fruit are broken; then press through a sieve, and cook this pulp until it becomes quite thick; add the sugar (and syrup if you use it), and cook for ½ hour over a very gentle fire, stirring constantly. When slightly cool turn into jars, and cover closely. This makes a delicious and healthful spread on hot biscuits, bread, buttered toast, or cake.

### Cranberry Pie

Short pastry, two cups cranberries, one tablespoon flour, one and one-half cups sugar, three tablespoons water, two tablespoons butter.

Line a pie plate with the pastry; cut the cranberries into halves; mix with them the sugar, water and flour; fill the pastry shell with this mixture; dot with the butter, cut into small pieces; then put strips of pastry over the top, and bake in a moderate oven about twenty-five minutes. Enough for six persons.

Cook Cranberries in porcelain-lined, enameled or aluminum vessels only.

Always specify "Eatmor" Cranberries, a selection of the choicest cultivated varieties.

American Cranberry Exchange, New York.

